



Australian Government

AMPQUA204 Inspect meat for defects

AMPQUA204 Inspect meat for defects

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to routinely inspect meat and/or offal for defects or contamination, prior to further processing or packing.

This unit applies to individuals who work under general supervision to inspect meat and offal in meat processing premises.

Individuals using a knife for this task are expected to already have the ability to apply safe knife handling and maintenance practices consistent with workplace health and safety requirements.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Quality Assurance (QUA)

Elements and Performance Criteria

Element	Performance criteria
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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for work	1.1 Identify work instruction for inspecting meat for defects 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify types of contamination and defects to be detected
2. Inspect meat for contamination	2.1 Detect product contamination and remove contamination or segregate for contamination removal following workplace procedures 2.2 Report consistent contamination or defects to the supervisor
3. Identify meat that is outside of specifications	3.1 Identify out-of-specification meat and corrective action, following workplace procedures 3.2 Report meat that is consistently out-of-specification to the supervisor

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret key elements of workplace instructions
Oral communication	- Report issues to supervisor clearly and promptly - Interact with team members and/or supervisors about contamination and defects identified

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence

AMPQUA204 Inspect meat for defects	AMPA2068 Inspect meat for defects	Unit merged with AMPA2078 Inspect meat for defects in a packing room Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent
AMPQUA204 Inspect meat for defects	AMPA2078 Inspect meat for defects in a packing room	Unit merged with AMPA2068 Inspect meat for defects Unit code and title updated Unit sector code added Unit application updated Pre-requisite removed Performance Criteria clarified Foundation Skills added	Equivalent

		Assessment Requirements re- worded for clarity Mandatory workplace requirements clarified	
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Assessment Requirements for AMPQUA204 Inspect meat for defects

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has inspected meat for defects, contamination and/or out-of-specification product, prior to further processing or packing.

The assessor must observe the individual inspecting meat for defects for a minimum of 15 minutes.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for inspecting meat for defects
- nature and types of contaminants to be detected, such as ingesta, excreta, rail dust, grease, bruising, bone chips, fibres
- corrective actions to take when defects are detected
- consequences of allowing contaminated meat to be further processed or packaged
- specifications for meat
- correct handling and disposal of contaminated product
- typical workplace safety hazards encountered when inspecting meat, and how the associated risks are controlled.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - meat for inspection
- specifications:
 - product specifications
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.